

À LA CARTE DINNER MENU



ENTRÉE

Classic Garlic Bread (VEG, NF)..... \$7.90

Soup of the Day
served w house bread and whipped butter..... \$12.90

Bruschetta
roasted plum, goat cheese, rocket & balsamic glaze \$16.90

BBQ Pork Spare Ribs (GF, DF)
slow cooked in 169 secret BBQ sauce..... \$16.90

New Zealand Green Lipped Mussels
cooked in a creamy white wine sauce w garlic bread..... \$16.90
Main portion..... \$28.90

Braised Beef Brisket Ravioli
tossed in tomato and basil sauce \$16.90
Main portion..... \$26.90

MAIN

Braised Lamb Shank (GF)
served with pumpkin puree, honey glazed roast
baby vegetables, red wine jus and gremolata..... \$28.90
extra shank..... \$5

Pork 2 Ways (GF)
pork, leek & fennel sausage, pork fillet, garlic
whipped potatoes, apple & red cabbage slaw,
onion rings & red wine jus..... \$29.90

Moroccan Chickpea Tagine (V)
chickpeas, tomatoes, apricot, sultanas w spices in a
thick rich gravy served w mint yoghurt & bread \$25.90

Fish of the Day
fish fillet cooked to your liking served
w a petite garden salad & tartare sauce..... \$27.90

Choose from beer battered / grilled / pan-fried

Sides

Potato gratin
Garlic whipped mash
Hand cuts

Chicken Roulade (GF)
w spinach, roasted garlic and cream cheese, potato
gratin, vegetables, red wine & mushroom ragu \$29.90

Vegetarian Burger (V)
BBQ glazed soy bean pattie, salad greens, tomato, sliced
beetroot, vegan cheese & aioli served w hand cut fries \$24.90

THE GRILL (GF/DF option available)

Bistro 169 Signature Cut Beef of the Day..... \$34.90

Cooked according to your liking. Served w your choice of
garlic whipped potatoes, potato gratin or hand cut fries.

Sauces

Béarnaise sauce Creamy mushroom sauce
Garlic butter Red wine jus

SIDES

Seasonal vegetables tossed in garlic butter (GF) \$6.90
Herb roasted mushrooms (GF, DF) \$8.90
Broad bean, shaved parmesan & mint salad (GF) \$8.90
Mixed garden salad (GF, DF) \$6.90

DESSERT

Chocolate Fondant (please allow 20 minutes cooking time)
served w berry coulis & chef's choice of ice cream..... \$14.90

Classic Ice Cream Sundae
vanilla ice cream, chocolate sauce,
roasted hazelnuts & wafers..... \$14.90

Caramel Cream Brulee
served w almond biscotti..... \$14.90

Bistro 169 Tiramisu
served w Kapiti vanilla ice cream & brandy snap..... \$14.90

Cheese Platter
two local cheeses served w nuts, grapes & crackers..... \$22.90

GF—Gluten free

VEG—Vegetarian

DF—Dairy free

NF—Nut free